

PUBLIC KITCHEN

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SCROLL DOWN FOR MENU!

APPETIZERS

FRENCH ONION SOUP 10

POTATO CROQUETTE 10

fried mashed potato, loaded with bacon and cheddar served with jalapeño cheddar fondue, sour cream, chives

FRIED PICKLES 10

spicy aioli

MUSSELS PROVENCAL 14

garlic, shallots, tomato, herbs, chili, wine, butter, bread

NACHOS 14

sharp cheddar, queso, pico de gallo, black beans, shredded iceberg, jalapeños, sour cream

• CHICKEN +3 • SHORT RIB +5

EGGPLANT CREPES 14

crispy eggplant, buffalo mozzarella, mascarpone, baby spinach, roasted garlic, san marzano tomatoes

STUFFED ARTICHOKE 18

whole crispy artichoke, stuffed with blue crab stuffing

SWEET CHILI GARLIC SHRIMP 15

golden fried, sriracha aioli

TUNA POKE NACHOS 19

crispy wontons, ginger soy dressing, seaweed salad, pickled watermelon radish, avocado, spicy mayo, sweet soy

WINGS OR TENDERS 14

buffalo, maple chipotle, sweet chili garlic, korean B.B.Q, garlic parmesan {blue cheese or ranch with carrot + celery sticks}

BUFFALO CAULIFLOWER 14

buttermilk fried cauliflower tossed in buffalo sauce, blue cheese dressing with carrot and celery sticks

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Homemade caesar dressing is made with raw eggs.

*These items are cooked to order or contain raw ingredients



FLATBREAD

GLUTEN FREE CAULIFLOWER CRUST IS AVAILABLE

CHEESEBURGER 14

ground beef, bacon, "fries", cheddar fondue, lettuce, tomatoes, pickled onions, pickles, thousand island

BUFFALO CHICKEN 14

fried buffalo tenders, blue cheese, bacon, mozzarella, san marzano tomatoes, ranch, chives

PHILLY CHEESESTEAK 14

shaved steak, mushrooms, peppers, onions, jalapeños, monterey jack cheese, and the whiz

TACOS

TWO TACOS SERVED ON FLOUR TORTILLA WITH FRIES

• SHORT RIB TACOS 18

asian slaw, cheddar, sriracha aioli

• FISH TACOS 17

blue corn crust, refritos, pickled cabbage, pico, cotija, sour cream, valentina's hot sauce, cilantro

SALAD

ADD A PROTEIN TO YOUR SALAD
+TENDERS 7 + GRILLED CHICKEN 7 +SHRIMP 8
+STEAK 9 +SALMON 12

CAESAR 9**

romaine, croutons, traditional caesar dressing, shaved parm

MIXED GREENS 9

craisins, goat cheese, candied pecans, cherry tomatoes, carrots

STRAWBERRY FETA SALAD 14

local strawberries, sliced prosciutto, feta, arugula, pistachios, pesto, avocado oil

ROASTED BUTTERNUT & KALE SALAD 14

shredded kale, roasted butternut squash, carrots, onions, apples, pomegranate seeds, candied pecans, crumbled goat cheese, honey mustard vinaigrette

COBB 13

romaine dressed in ranch with avocado, tomato, red onions, bacon, hardboiled egg

RAMEN NOODLE SALAD 14

crispy ramen noodles, napa cabbage, mandarin oranges, red peppers, broccoli, bean sprouts, red onion, carrots, avocado, spicy thai peanut vinaigrette, sesame seeds

GORGONZOLA STEAK SALAD 21

field greens, grilled marinated steak, figs, grape tomatoes, gorgonzola, red onions, balsamic vinaigrette

SOUTH WESTERN BBQ CHICKEN SALAD 18

romaine, grilled chicken, tortilla strips, corn, black beans, pico, chipotle-ranch dressing

MORE STUFF

PUBLIC BURGER * 18

brioche roll, garlic aioli, lettuce, tomato, pickled red onions, aged cheddar, and applewood smoked bacon with fries

SPICY PEANUT BUTTER BURGER * 19

onion roll, grilled 8oz burger, aged cheddar, smooth house peanut butter, bacon, avocado, shredded cabbage, kimchi sauce with fries

MAPLE DONUT BACONATOR* 20

crispy maple bacon donut, angus patty, provolone cheese, spicy bacon jam, bacon..bacon..bacon, bacon fat truffle fries

BEETS BY PK BURGER 18 GF

beet/quinoa patty, tahini, avocado dressing, boston bibb lettuce, tomato onion relish, crispy sweet potatoes, on a gluten free roll with fries

SHORT RIB & MOZZ STICK GRILLED CHEESE 19

sliced brioche, slow braised short rib, huge mozzarella sticks, roasted tomatoes with fries

BANH MI SHORT RIB 19

brioche roll, asian slaw, cucumber, pickled red onions, sriracha aioli with fries

CRISPY CHICKEN SANDWICH 18

brioche roll, american cheese, lettuce, tomato, pepperoncini aioli with fries

SWORDFISH BLT 22

brioche roll, lightly blackened swordfish, roasted garlic mayo, bacon, lettuce, tomato, onion, avocado with fries

FISH SANDWICH 18

brioche roll, fried haddock, tartar, lettuce, tomato, pickled red onion with fries

DINNER

CAULIFLOWER FRIED RICE

blistered shishitos, crispy 'cauliflower rice', white rice, julienne veggies, kimchi, sunny side egg

• SWORDFISH 27 • SALMON 25 • LAMB 36 • STEAK TIPS 24

TUNA POKE BOWL 26

ginger soy dressing, brown rice, pickled beet egg, green papaya salad, carrot onion slaw, wontons, nori, spicy mayo

SALMON 25

local squash puree, asparagus, cauliflower, prosciutto, spicy pumpkin seeds, lavender butter

SWORDFISH 26

lemon garlic marinade, pesto gnocchi, charred asparagus & tomatoes, toasted pine nuts, balsamic arugula salad

NEW ENGLAND FISH-N-CHIPS 22

fries, coleslaw, tartar sauce, lemon

CLASSIC BAKED HADDOCK 23

buttery ritz cracker crust, asparagus, lemon basil butter

POT OF GOLD 19

our version of mac and cheese topped with buttered ritz cracker crumb

• LOBSTER +18 • BACON & PEAS +3 • SHORT RIB +6

LAMB LOLLIPOPS 32

spinach & ricotta ravioli, broccoli rabe, roasted carrots, veal peppercorn cream

STEAK TIPS 23

marinated steak tips, mashed potatoes, grilled asparagus, demi glaze

PK MEATLOAF 20

bacon wrapped meatloaf, roasted garlic mashed potatoes, asparagus, crispy shallots, veal demi, sweet & spicy glaze

PORK CHOP 24

garlic rosemary crust, butternut squash puree, crispy brussel sprouts, caramelized apple & bacon jam, pearl onions, veal jus

PORK RAGU 19

potato gnocchi with a sweet braised pork ragu, shaved parmesan

ASIAN SHORT RIB 26

glazed short rib, asian slaw, vegetable fried rice

DUCK DUCK DUCK 28

crispy breast, foie risotto, duck fat brussels, asparagus, rosemary demi, blueberry gastrique

THAI LETTUCE WRAPS

boston bib lettuce, bean sprouts, carrot onion slaw, avocado, crushed peanuts, peanut sauce, kimchi sauce, duck sauce

• CHICKEN 24 • STEAK TIPS 25 • SWORDFISH 27 • TOFU 23

KID'S MENU

* INCLUDES AN ICE CREAM CUP *

KIDS PIZZA 10

MAC & CHEESE 9
•ADD CRUMB + 5

HOT DOG 10
with french fries

CHICKEN TENDERS 10
with french fries

GRILLED CHEESE 10
with french fries

HAMBURGER* 11
with french fries

CHEESEBURGER* 12
with french fries

FISH STICKS 12
with french fries

SIDES

• APPLES 3 • BROCCOLI 5

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GLUTEN FREE

OUR FRIES ARE GF

APPETIZERS

Nachos (no Short Rib)
SCG Shrimp (grilled)
Mussels (no Bread)
Plain Wings
Tuna Poke Nachos (no wontons no soy)
Fries
Fried Pickles (with cornstarch)
French onion soup (without the bread)

FLATBREADS

(CAULIFLOWER GF CRUST)

Cheeseburger (with GF Crust)
Philly Cheesesteak (with GF Crust)
Buffalo Chicken FB (Grilled chicken / GF Crust)

SALADS

Caesar Salad (no croutons)
Cobb
Steak Salad
Mixed Greens
Strawberry Feta Salad
Ramen Noodle salad (without ramen)
Roasted Butternut Squash & Kale Salad

MORE STUFF

Public Burger (GF Bun)
Spicy Peanut Butter Burger (GF Bun)
Swordfish BLT (GF Bun)
Fish Sandwich (Broiled/GF Bun)
Beets by PK Buger

DINNER

Cauliflower Fried Rice (no breaded tofu)
Steak Tips
Baked Haddock (no crumbs)
Duck Duck Duck
Tuna Poke Bowl (no wontons)
Lettuce Wraps
Salmon
Swordfish (without the gnocchi)
Lamb Lollipops (without the ravioli)
Pork Chop

KIDS:

Hot dog (no bun)
Fish Sticks (broiled)
Tenders (grilled)
Burgers (no bun)

COCKTAILS

DRINK LOCAL

3-9-7

Well Stocked Vodka, Pomegranate,
Fresh Lime, Hibiscus Simple
11

APPLE CIDER SANGRIA

White Wine, Caramel, Cider
11

BROCKMAN BLUES

Brockman Gin, Elderflower,
Blueberry, Fresh Lime
11

NO VACANCY

Cold River Blueberry Vodka,
Lemon, Basil
10

PUMPKIN PIE

Vanilla Vodka, Butterscotch,
Fulton's Pumpkin
12

DRINK CLASSIC

WARRIOR

Elijah Craig, Elderflower, House Made
Grenadine, Lemon
12

SMOKIN' APPLE

Mezcal, Orange Liqueur, Cider,
Smoked Sea Salt Rim
12

MAPLE SMOKED OLD FASHIONED

Maple Bark, Flag Hill Bourbon,
Orange Maple Syrup,
Black Walnut Bitters
13

EL DIABLO

House infused Tequila, Fresh Lime,
Habanero Bitters
12

HONEY PUMPKIN WHISKEY SMASH

Regimental Whiskey,
Honey Pumpkin, Mint, Nutmeg
11

BUCKET OF BUBBLY

6 Cans Prosecco,
Sparkling Rose, or mixed
35

Add Flight of Flavors
Elderflower-Peach-Raspberry
Pomegranate-Orange
10

DESIGNATED DRIVER

Coke - Diet Coke - Gingerale
- Tonic - Club Soda
Lemonade
Unsweetened Iced Tea
Arnold Palmer
Shirley Temple
Roy Rogers
2.00

Pellegrino
Liquid Death Mountain Water
3.50

GingerBeer
3.00

Pomegranate Ginger Fizz
Lavender Lemonade
Rosemary Grapefruit Tonic
5.50

MULES

Moscow
London
Irish
Kentucky
Mexican
Cape Cod
10

VODKA

Well Stocked, Gloucester MA
Bully Boy, Boston MA
Green Mountain, Morristown VT
(Lemon-Orange)
Cold River Blueberry, Freeport ME

GIN

Well Stocked, Gloucester MA
Berkshire Mountain Greylock, Sheffield MA
Dry Line, Cape Cod
Benham's, Sonoma CA
Malfy Gin, Italy

RUM

Tall Ship Appledore, Dover NH
Rumson's Spiced, Salem MA
Rumhaven Coconut, Hayward CA

BOURBON

Bully Boy, Boston MA
Flag Hill, Lee NH
King's County Peated, Brooklyn NY
Silo Maple, Windsor VT
Wyoming Whiskey, Kirby WY

RYE

Flag Hill, Lee NH
Hillrock Double Cask, Hudson NY
Ryan & Wood, Gloucester MA
Whistle Pig, Shoreham VT

WHISKEY

Bernheim Small Batch, Kentucky
Fearless Wheat, Fingerlakes Region NY
Sons of Liberty Apple, S. Kingston RI
Teeling Small Batch Irish, Ireland

MORE STUFF

Barrow's Intense Ginger, Brooklyn NY
Metcalf's Maple Cream, W. Marlboro VT
Chase Elderflower, Hereford England
Choco-lat, Somerville MA
Clear Creek Pear Liqueur, Portland OR
Flag Hill Blueberry Cordial, Lee NH
Flag Hill Raspberry Cordial, Lee NH
Liquid Riot Fernet Michaud, Portland ME
Verte + Rogue Absinthe, Honeyoye Falls NY
Tamworth Blue Lion Chicory, Tamworth NH

*& Yes, we have
your classics too....*

WINE



RED

GLASS & BOTTLE



PINOT NOIR, Rickshaw, CA.....	8.....	28
PINOT NOIR, Mac Murray, CA.....	11.....	36
MALBEC, Bodegas Salentein, Arg.....	7.....	25
CABERNET SAUVIGNON, Skyfall, Washington.....	8.....	28
CABERNET SAUVIGNON, Louis M. Martini, Napa.....	10.....	32
RED BLEND, Cabernet/Syrah, Charles & Charles, WA.....	8.....	28
SANGIOVESE / MERLOT, (Super Tuscan), Mezzei, Ita.....	8.....	28
RED BLEND, Abstract Red, Orin Swift, CA	50	
RED SANGRIA.....	8	

WHITE

GLASS & BOTTLE



PINOT GRIGIO, Cavazza, Italy.....	7.....	25
SAUVIGNON BLANC, Prophecy, New Zealand.....	8.....	28
CHARDONNAY, Parducci, Mendocino, CA.....	8.....	28
CHARDONNAY, Decoy by Duckhorn, CA.....	10.....	32
RIESLING, Kung Fu Girl, Washington.....	8.....	28
ROSÉ, Bieler Pere & Fils, Provence, France.....	8.....	28
PROSECCO, La Marca, Veneto, Italy	split 9.....	30
SANCERRE, La Moussiere, Alphonse Mellot, Fr....	375ml.....	26



BEER

BOTTLES

ROBUST PORTER 6 Founders Brewing Co, Grand Rapids MI, 6.5%
BUDWEISER 4
BUD LIGHT 4
MILLER HIGH LIFE 4
MICHELOB ULTRA 4
STELLA 5
SAM SEASONAL 5
AMSTEL LIGHT 5
CORONA 5
CORONA LIGHT 5
COORS LIGHT 4
MILLER LITE 4
ALLAGASH WHITE 6
BLUE MOON 6
OMISSION PALE ALE (GF) 6

CANS

BOOMSAUCE 16oz / 8 Lord Hobo, Woburn, DIPA MA 7.8%
HOUSE LAGER 16oz / 5 Jack's Abby, Framingham MA, 5.2%
DELIRIUM TREMENS 16oz / 10 Brouwerij Huyghe, East Flanders, Belgium, Belgian Pale Ale 8.5%
BLOOD ORANGE WHEAT 16oz / 6 Jack's Abby, Framingham MA, 4%
SANTILLI 16oz / 8 Night Shift, Everett MA, American IPA 6%
HANG TIME 16oz / 8 Remant Brewing, Somerville MA, NEIPA 6.5%
DERIVATIVE PALE ALE ROTATING HOPS 16oz / 8 Proclamtion, Warwick, RI, 6%
DOGS & BOATS 16oz / 9 Beer'd Brewing, Stoughton, CT, DIPA 9.1%
GUINNESS 16oz / 6 Dublin, Ireland, Stout - Irish Dry 4.2%

DOWNEAST CIDER (GF) 12oz / 6
Orginal Blend, Boston MA, 5.1%

DISTRICT DRY CIDER (GF) 12oz / 6
ANXO Cidery, Washington D.C, 6.9%

**STRAWBERRY RHUBARB
CIDER 12oz / 10**
Embark Craft Ciderworks,
Williamson NY, 5.3%
(Gluten Reduced)

**PARTY JAM
ROTATING FRUIT SOUR 16oz / 9**
Hermit Thrush Brewery, Brattleboro, VT,
5.9%



1. Oxbow Double FPA

Farmhouse Ale - Saison / 8% ABV / Newcastle, ME
An American farmhouse ale dry-hopped with Simcoe hops.

16oz Draft **\$8.00**



2. Bent Water Endless Rays

Wheat Beer - Witbier / 4.5% ABV / Lynn, MA
This hazy, sun-soaked take on a classic Belgian style white ale is easy-drinking with notes of lemon peel and spice. It's ideal for sipping in the rays anytime.

16oz Draft **\$8.00**



3. Proclamation Ale Kill Death Assist (KDA)

IPA - Imperial / 8.8% ABV / Warwick, RI

12oz Draft **\$8.00**



4. Idle Hands Craft Ales Klara

Lager - Dortmunder / 5.5% ABV / 25 IBU / Malden, MA
Cracker-malt profile w/ herbal & citrus hop notes. Finishes with a mineral-like dryness.

16oz Draft **\$8.00**



5. Hermit Thrush Party Jam Guava

Sour - Fruited / 5.9% ABV / Brattleboro, VT
Kettle soured ale with guava



6. Old Planters Brewing Old Soul Version 4.0

IPA - New England / 6.8% ABV / Beverly, MA
Version 4.0 of Old Soul is exclusively hopped with Nelson Sauvin

16oz Draft **\$8.00**



7. Anonymous Squish

Pale Ale - New England / 5.8% ABV / Rowley, MA
This is the flagship beer from Beautiful Math Brewing Project. It is hoppy and refreshing, but also very balanced. The hops hit the palate just right and the complex malt...

16oz Draft **\$8.00**



8. Beer'd Midnight Oil

Stout - Oatmeal / 6.2% ABV / Stonington, CT
Full of roast, caramel, chocolate and coffee flavors. A creamy mouth feel with a dry finish.

16oz Draft **\$8.00**



9. Four Quarters Pillars of Creation

IPA - New England / 7% ABV / Winooski, VT
IPA with Nelson Sauvin and Ella hops.



10. KCBC - Kings County Brewers Collective Robot Fish: Nelson SMaSH

IPA - New England / 6.6% ABV / Brooklyn, NY
100% Nelson Sauvin hops (from our buddies in NZ at Hop Revolution), with 100% Weyermann Pale malt. White grapes, candied grapefruit, and peach parfait, with a touch of earthy-kush on...

16oz Draft **\$8.00**

**SUBSCRIBE TO US ON UNTAPPD
YOU'LL NEVER MISS OUT ON YOUR FAVORITE BEER AGAIN**



PUBLIC KITCHEN

Shelf Beer

The Rare Barrel
Sunrise, Sunburn, Sunset, Repeat,
Strawberry/Pineapple Golden Sour,
7.9%.... \$31 / 750ml

Barewolf Brewing
Sins of Our Foeders
Mixed Culture Dark Sour Ale
6.9%.....\$21 / 22oz

Kent Falls Brewing Company
Scarcely More Articulate
Belgian Saison
5.6%.....\$24 / 750ml

The Two Metre Tall Company Pty Ltd
Sour Cherry Ale
American Wild Ale
6.4%.... \$33 / 750ml

Springdale Beer Co.
Maple Barrel-Aged Brigadeiro
Imperial Oatmeal Stout
8.5%\$18/16.9oz

Honest Weight Artisan Beers
Recurring Theme, Young and Old
Oak Barrel Aged Grisettes
5%.....\$15 / 500ml

Une Année
Le Seul V
Kiwi Fruited, American Wild Ale
6.5%.....\$20 / 750ml

Crooked Stave
L'BRETT D'APRICOT
Golden Sour Ale Aged in Oak Barrels
with Colorado Apricots
6%.....\$17 / 12.7oz

Libertine Brewing Co.,
Central Coast Saison
Farmhouse Ale
6% \$16 /750ml bottle

Brouwerij Brasserie De Ranke
Cuvee De Ranke
American Wild Ale
7%....\$23 / 750ml

Bellwoods Brewery
Farmageddon
American Wild Ale
7.2%...../ 750ml

Upright Brewing Co., Collaboration
with Ruse Brewing
Eastern Sounds
Farmhouse Ale - Saison
6.5% \$16 /375ml

Kent Falls Brewing Company
Collaboration with
Casa Agria Specialty Ales
In Medias Res
Farmhouse Ale - Saison
5.4%.....\$23 / 750ml